



Amaltheia Goat Cheese and Roasted Heirloom Beet Terrine with Pink Lady Apples and Apple-Pepper Gastrique

Chef Rick Hilles, Triple Creek Ranch, Darby

Montana Culinary Excellence Award 2004 - Gold Class: First Course

Yield: Terrine 11x3x3, Garnishes for 4

Terrine

- 3 cups Amaltheia Dairy Goat Cheese
- 5 each Heirloom beets (gold, purple, red)
- 1 cup Beet juice
- 2 Tbsp Powdered gelatin

Apple-pepper gastrique sauce

- 1 cup Apple juice
- ½ cup Apple cider vinegar
- 1 Tbsp Black pepper mignonette
- ½ cup Chicken stock
- 1 Tbsp Honey
- ¼ lb. Unsalted butter

Garnishes:

Apple garnish

Peel the apples and use a melon baller to scoop out the apple as garnish (4 balls per plate). Keep the apple balls in acidulated water to prevent discoloration until use.

Apple chip

Divide an apple in two. Using a slicer or mandoline, cut paper-thin slices from the center of the apple. Poach the slices in a simple syrup until translucent. Lay out the slices on an oiled baking sheet (or silpat) and dry in a 250° oven until crisp.

Apple-pepper gastrique

Place the honey, apple juice and cider vinegar in a pan and simmer until reduced to a syrup. Add chicken stock and reduce by 1/3. Without boiling, swirl in cold butter

to thicken to desired consistency. Add black pepper mignonette and adjust acidity and seasoning.

Frisee

Wash the frisee, separate the leaves and remove any discolored or woody pieces.

Method:

Terrine

Roast the beets (with skin on) in a 350° oven until tender. Allow the beets to cool, then peel. Slice the peeled beets to 1/8 inch disks, reserving each color separately. Place goat cheese in a kitchen-aid with paddle attachment and beat to soften to spread-able consistency. Incorporate gelatin into beet juice.

Assembly: Terrine

Line the terrine with plastic film. Spread a 1-inch layer of goat cheese evenly on the bottom of the terrine. Layer the gold beets into the terrine, followed by the red beets and then the purple beets. Pour the beet juice into the terrine to cover the beets. Wrap the terrine, place in refrigerator and press under a light weight overnight to set. When set, unmold the terrine by inverting on a platter.

Presentation / Plating Notes

Cut ½ inch slices from the terrine. Place a small bunch of frisee, 4 apple balls and an apple chip on each plate. Lean terrine slice on frisee, and spoon apple-pepper gastrique onto plate.



Grilled Lamb Tenderloin, Baby Fennel Salad with Mint Vinaigrette, Shiitake Ragout and Cherry Wine Glace

Chef John D. Flach, By Word of Mouth Restaurant and Catering, Big Sky

Montana Culinary Excellence Award 2004 - Silver Class: First Course

Yield: 4 Salads

Grilled lamb tenderloin and baby fennel salad

8 oz.	Lamb tenderloin
4 each	Gallatin Valley Botanical Baby Fennel
3 oz.	GVB Mixed Greens
8 each	GVB Baby Beets
2 fl. oz.	Lolo Peak Winery Cherry Glace — see recipe
2 fl. oz.	Fresh mint vinaigrette — see recipe
4 fl. oz.	Shiitake Ragout — see recipe

Mint Vinaigrette

8 fl. oz.	White vinegar
2 Tbsp	GVB Fresh Mint, chopped
1 Tbsp	Dijon mustard
12 fl. oz.	Montola Canola oil
	Wild Bee Honey, to taste

Shiitake Ragout

2 lb.	Garden City Fungi Shiitake Mushrooms
4 sprigs	On Thyme Gourmet fresh rosemary
1 fl. oz.	Olive oil
2 fl. oz.	Balsamic vinegar
4 fl. oz.	White wine
8 fl. oz.	Vegetable stock

Cherry Wine Glace

4 bottles	Lolo Peak Winery Cherry Wine
1 Tbsp	Black peppercorns
4 sprigs	GVB Fresh Mint

Garnishes

Pea tendrils; fennel leaves; and roasted baby beets.

Method:

Grilled Lamb Tenderloin and Baby Fennel Salad

Preheat broiler or BBQ grill. Clean silver skin from lamb tenderloin. Portion tenderloin into 2 oz. portions, then season with kosher salt and fresh ground pepper. Clean fennel by removing leaves, save for garnish. Brush with olive oil and season with kosher salt and fresh ground pepper. Clean beets thoroughly to remove dirt and root. Clip leaves ½ inch above beet, save for salad mix. Brush with olive oil and season with kosher salt and fresh ground pepper. Slowly grill fennel and beets until soft and dark brown. Grill lamb tenderloin to medium-rare, approximately 4 minutes. Toss greens with mint vinaigrette. Slice fennel in half, quarter beets, and slice lamb tenderloin. Plate salad.

Mint Vinaigrette

In food processor, combine vinegar, mint and Dijon mustard. While processor is running, slowly add oil until it is emulsified. Then add honey one tablespoon at a time until vinaigrette is slightly sweet.



Grilled Lamb Tenderloin **(cont.)**

Shiitake Ragout

Quarter mushrooms. Heat olive oil, sauté mushrooms and rosemary sprigs. Remove rosemary. Deglaze pan with vinegar and wine. Reduce liquid by half, then add stock. Cook and reduce to sauce consistency. Season kosher salt and fresh ground pepper.

Cherry Wine Glace

Combine wine, peppercorns and mint in 8-quart saucepan. Bring to a boil. Turn down heat and reduce liquid to a syrup.

Presentation / Plating Notes:

Plate on 10 inch round plate. Place greens down, top greens with fennel halves. Place sliced lamb tenderloin on fennel halves. Top lamb with shiitake ragout. Drizzle cherry wine glace over lamb, shiitake ragout and around base of greens. Garnish plate with quartered beets and cherry wine glace. Top salad with pea tendrils and fennel leaves.

Montana Poppers

Chef Ron Morris, CEC, The River Grille, Helena

Montana Culinary Excellence Award 2004 - Bronze Class: First Course

Yield: *Four to five plated appetizer servings (8-10 poppers, two poppers per serving)*

Montana Poppers

- 16 oz. Chicken thigh meat, boneless & skinless
- 8 oz. Amaltheia Dairy Roasted Garlic Chevre
- 1 oz. Scallions, white and green parts minced
- 1 lb. (8 to 10 each) Anaheim chiles, fresh
- 2 each Eggs, large
- 12 fl. oz. Buttermilk
- 2 cups Mountain Lake Fisheries Montana Fixins Frying Batter Mix
- 2 fl. oz. Raspberry Jalapeno BBQ Sauce (see recipe)

Raspberry Jalapeno BBQ Sauce

- 4 oz. Ostrem Farm Raspberry Jelly
- 4 oz. Open Pit BBQ Sauce

Garnishes: Scallions, bias cut

Method:

Montana Poppers

Bake, broil, or poach the chicken until done. Cool thoroughly and cut into ¼ inch dices. In a medium-size mixing bowl, thoroughly blend together the chicken, chevre, and minced scallion. Cover and refrigerate until ready for use. Lightly fire roast the chilies until just barely charred, set aside until cool. Make a slit in each pepper from the stem end to approximately ¼ inch from the tip and carefully clean out seeds and peel.



Montana Poppers (cont.)

Stuff each chili with approximately 2 ounces of the chicken mixture (be careful not to over-stuff), and pinch the cut edges of the pepper closed. Mix together the eggs and the buttermilk and place in a container large enough to dredge one of the peppers in. Place the batter mix in another similar container. Bread each pepper in the following order: batter mix/ egg mixture/ batter mix. Place the peppers in an approved storage container. Cover, label and refrigerate until ready for use. Fry the peppers in 360° oil until golden and heated through, approximately four minutes. Plate appropriately and serve with Raspberry Jalapeno BBQ Sauce.

Raspberry Jalapeno BBQ Sauce

Combine the jelly and the BBQ sauce until smooth. Transfer to an approved storage container, cover, label, date and refrigerate until ready for use.

Presentation / Plating Notes

Plate on colored tile over a napkin-lined 12-inch dinner plate. Garnish with bias cut scallions and a two-ounce ramekin of Raspberry Jalapeno BBA Sauce. Serve immediately.

Morel and Wild Mushroom Stuffed Flat Iron Steak with Sage Glaze, Honey Roasted Shallots and Goat Cheese Scalloped Potato Tower

Chef Eric Trager, Bridge Creek Back Country Kitchen
and Wine Bar, Red Lodge

Montana Culinary Excellence Award 2004 - Gold Class: Main Course

Yield: 4 main course servings

Morel and Wild Mushroom Stuffed Flat Iron Steak

4 oz. Morel mushrooms, fresh,
cleaned and halved
4 oz. Garden City Fungi Oyster
Mushrooms
2 Tbsp Unsalted butter
1 ea Garlic clove, chopped
1 Tbsp Parsley, chopped

1 oz Beef stock
½ tsp Salt
¼ tsp Black pepper, freshly ground
4, 6-8 oz. Montana Legend Brand Flat
Iron steaks, butterflied
2oz. Renita's Specialty Sauces
Horseradish Mustard
4 oz Bread crumbs



Morel and Wild Mushroom Stuffed Flat Iron Steak (cont.)

Sage Glaze

1 ea	Carrot, medium, peeled and large diced
2 ea	Garlic clove
1 ea	Yellow onion, large dice
½ oz	Butter, melted and clarified
1 ea	Tomato, large, large dice
½ oz	On Thyme Gourmet sage, fresh
1 oz	Madiera wine
8 oz	Beef demi-glaze

Apple Smoked & Honey

Caramelized Shallots

2 oz	Apple wood
24 each	Shallots, peeled
2 Tbsp	Montola safflower oil
1 tsp	Salt
½ tsp	Black peppercorns, cracked
½ tsp	Fennel seeds, ground
1 oz	Wild Bee honey
1 Tbsp	Apple cider vinegar

Scalloped Potatoes

8 ea	Yukon Gold potatoes, washed, peeled and sliced ¼" thick; reserve peels in salted ice water
1 qt	Heavy cream
2 ea	Shallots, peeled and finely minced
1 tsp	Salt
½ tsp	White pepper
1 cup	Amaltheia Dairy goat cheese
2 Tbsp	Scallions, sliced
1 cup	Montola safflower oil
1 ea	Yukon Gold potato, sliced paper thin, held in salted ice water
4 ea	Scallion greens, blanched and shocked in ice water

Garnishes:

Chives; fried potato peels, On Thyme
Gourmet sage leaves.

Method:

Morel and Wild Mushroom Stuffed Flat Iron Steak

In sauté pan, heat butter until melted and add garlic, cook until fragrant. Add morels and sauté 4 minutes over medium heat. Add parsley and deglaze pan with beef stock. Set aside to cool. Butterfly flat iron steaks, season with salt and pepper and stuff with mushrooms. Spread flat iron steak with mustard and roll in bread crumbs. Heat sauté pan, add clarified butter and cook to 130° internal temperature.

Sage Glaze

Place carrot, onion and garlic in a cast iron skillet and drizzle with butter. Roast in a 400° oven for 30 minutes, stirring occasionally, until they are caramelized. Add tomato and sage and roast an additional 10 minutes. Deglaze pan with Madeira and add stock. Strain and reserve.

Apple Smoked & Honey

Caramelized Shallots

Smoke shallots for 30 minutes. Place shallots and oil in a cast iron skillet; add seasonings. Roast in a 300° oven for 20 minutes. Add honey and roast another 5 minutes. Deglaze pan with vinegar.

Scalloped Potatoes

Blanche potatoes in salted water until al dente. Place cream, shallots, salt and pepper in a saucepan, bring to a simmer and reduce to 2/3rds. Do not let cream boil. Stir in chevre until smooth. In a square baking dish layer potatoes, season with salt and pepper



between layers, and cover with cream sauce. Cover with foil and bake in a 350° oven until potatoes are tender. Set aside to cool. While potatoes are cooling, heat oil to 350° and fry drained and dried potato skins until golden, then season with salt and pepper. Cut cooled potatoes with 2" ring mold. Blanch thin potato slices and wrap around potato portions and tie with blanched scallion greens. Warm in a 400° oven until heated through.

Presentation / Plating Notes:

Slice steak and sauce with sage glaze, and garnish with roasted shallots. Place scalloped potato round next to steak and garnish with fried potato skins.

Slow Braised Montana Legend Brand Beef Short Ribs and Cheddar Polenta with Ancho Chile Broth and Parmesan Tuile

Chef Rick Hilles, Triple Creek Ranch, Darby

Montana Culinary Excellence Award 2004 - Silver Class: Main Course

Yield: 4 servings

Short Ribs

4 ea	Montana Legend Brand beef short ribs
3 ea	Ancho chile, dried, toasted until gives off fragrance
1 ea	Yellow onion, sliced
4 ea	Garlic cloves
6 Tbsp	Worcestershire sauce
1 Tbsp	Soy sauce
6 Tbsp	Brown sugar
4 quarts	Water
4 tsp	Salt
	Pepper

Polenta

1 cup	Polenta
2 cups	Milk
1 cup	Water
¼ cup	Unsalted, butter
½ cup	Cheddar cheese, grated
2 Tbsp	Parmesan, grated
1 ea	Thyme, fresh small bunch
1 each	Bay leaf
	Salt
	White pepper

Garnishes

Grate parmesan cheese and using a ring mold place a thin layer of cheese on a baking sheet. Bake in a 350 degree oven until golden. Remove from sheet immediately to a cool surface to allow tuiles to crisp. Reserve in a dry location.



Slow Braised Montana Legend Brand Beef Short Ribs (cont.)

Method:

Short Ribs

De-bone the short ribs (if necessary) and season with salt and pepper. Wrap in plastic and refrigerate overnight. Sear the short ribs. Add remaining ingredients, bring to a simmer on the stove top, cover tightly and place into a 325° oven for approximately 3 hours or until very tender. Allow short ribs to cool slightly, then carefully remove from liquid. Remove onions from liquid and reserve. Strain braising liquid thoroughly and adjust seasoning.

Polenta

Combine milk, water, bay leaf and thyme. Bring to a boil, remove from heat and cover with plastic film. Allow herbs to steep in liquid for 30 minutes. Remove thyme and bay leaf, return to stove and bring to a boil. Wisk in polenta, return to a boil, cover tightly and place in a 350 degree oven for about 25 minutes, stirring occasionally. Incorporate butter, parmesan and cheddar. Season with salt and pepper.

Presentation / Plating Notes

Place cheddar polenta in a bowl. Place short rib on top of polenta and top with reserved braised onions. Pour ancho chile broth around polenta. Top with parmesan tuile.

Pheasant Breast “Saltimbocca” over Fresh Herb Spaetzle, Garlic Spinach and Shiitake Marsala Pan Jus

Chef Matt Fritz, By Word of Mouth Restaurant & Catering, Big Sky
Montana Culinary Excellence Award 2004 - Bronze Class: Main Course

Yield: 4 main courses

Fresh Herb Spaetzle

- 2 Eggs
- 3 oz. Milk
- 6 oz. Flour, sifted
- 1 Tbsp Gallatin Valley Botanical Fresh thyme, chopped
- 1 Tbsp GVB fresh sage, chopped
- 1 Tbsp GVB Fresh rosemary, chopped
- Pinch Salt and pepper
- 1 cup Garden City Fungi Shiitake Mushroom, thinly sliced

Shiitake Mushroom Pan Jus

- Reserved pheasant trimmings
- ½ cup White onion, chopped
- 2 stalks Celery, chopped
- 1 small Carrot, chopped
- 8 GVB Thyme sprigs
- 1 Bay leaf
- 6 Black peppercorns
- 1 qt. Cold water
- 2 tsp Shallot, diced
- 2 tsp Garlic, diced
- 3 oz. Garden City Fungi mushroom, sliced thinly
- 1½ cups Marsala wine
- 2 Tbsp Cold butter
- Salt and Pepper to taste



Pheasant Breast “Saltimbocca” (cont.)

Pheasant Breast “Saltimbocca”

- 4 Pheasant breasts
- 16 Prosciutto, sliced thinly
- 12 Sage leaves
- Olive oil for sautéing

Garlic Spinach

- 8 oz. Gallatin Valley Botanical
Spinach, stems removed
- 1 Tbsp Garlic, diced
- Salt and pepper to taste.
- Olive oil for sautéing

Garnishes:

- Chive blossoms
- Chives, chopped
- Baby spinach leaves, fried

Method:

Pheasant Breast “Saltimbocca”

Trim wing portion of each breast down to the bone and reserve trimmings for sauce. Season each breast with salt and pepper and sear on both sides until golden. Reserve breasts until cool. Place three sage leaves on the skin side of one breast and wrap breast with four slices of prosciutto, leaving wing portion exposed. Repeat with remaining breasts and reserve for final product. When ready for final assembly, roast breast in a 400° oven to an internal temperature of 140 degrees, approximately 10 minutes or more. Check with an instant read thermometer and be careful not to overcook.

Shiitake Mushroom Pan Jus

Add pheasant trimmings to the pan that the breast were seared in and sauté until golden. Add remaining ingredients, except water, and sauté until they begin to caramelize. Deglaze

the pan with white wine, add water and bring to a simmer. Reduce mixture by half, strain through fine mesh strain and reserve for later use. Add shallots, garlic and mushrooms to a warm sauté pan and sweat mixture for ten minutes. Deglaze mixture with marsala wine and reduce by half. Add reserved pheasant jus to mixture and bring to a simmer. Season with salt, pepper and fresh thyme and hold warm. Whisk butter into the sauce just before serving.

Fresh Herb Spaetzle

Bring a pot of salted water to a boil. Combine eggs, milk and herbs in a mixing bowl with a wire whip. Add flour and combine with spatula, being careful not to over mix. Let mixture rest for 30 minutes. Place a spaetzle maker and other perforated device over pot of boiling salted water. Place half of the batter in the spaetzle maker and force through into water and cook spaetzle until it floats. Remove dumplings from water and shock in ice bath. Repeat procedure with remaining batter. Reheat spaetzle with a handful of sliced shiitake mushrooms in a hot non-stick pan and cook until it just begins to color. Season with salt and pepper and hold warm.

Garlic Spinach

Sauté garlic until it starts to color and add spinach. Cook mixture until spinach starts to wilt and season with salt and pepper. Hold mixture warm.

Presentation / Plating Notes

Place spinach mixture in bottom of a 12 inch serving bowl and top with spaetzle mixture. Place pheasant breast (cook to 140°) on top of mixture and ladle 2 oz. of sauce over and around breast. Garnish with chive blossoms, chopped chives and fried spinach leaf.



Poached D'Anjou Pear with Wilcoxson's Mountain Berry Ice cream, Shortbread Cookie and a Duo of Huckleberry and Chocolate Coulis

Chef Rick Hilles, Triple Creek Ranch, Darby

Montana Culinary Excellence Award 2004 - Gold Class: Dessert

Yield: 4 servings

Pears

4 each	D'Anjou pear
2 quarts	Simple syrup
2 Tbsp	Orange zest julienne
1 each	Vanilla bean
8 oz.	Wilcoxson's Ice Cream

Shortbread

½ lb	Unsalted butter
6 oz.	Bread flour
3 oz.	Cake flour
3 oz.	Powdered sugar
½ Tbsp	Vanilla extract
¼ tsp	Salt

Coulis – Huckleberry

½ lb	Huckleberries
4 oz.	Honey
½ cup	Water

Coulis – Chocolate

8 oz.	Milk Chocolate
1 cup	Heavy cream
1 Tbsp	Honey

Garnishes:

Orange Zest from poaching liquid; Vanilla bean from poaching liquid trimmed and julienned.

Method: Pears

Prepare the simple syrup and add orange zest and scraped vanilla bean and simmer 5 minutes. Peel the pears and use a melon baller to remove the core; immediately add to

the poaching liquid. Poach pears gently until tender but still slightly firm. Remove from heat and allow to cool completely in liquid.

Shortbread

Cream softened butter, vanilla and powdered sugar together. Incorporate cake flour, bread flour and salt. Wrap in plastic film and refrigerate until firm. Roll out dough to a thickness of ¼ inch. Transfer to a baking sheet lined with baking paper. Bake at 400° for 30 minutes or until golden brown. While still warm, cut into 2-inch disks. Allow the shortbread to cool completely before removing the disks from the sheet.

Coulis – Huckleberry

Bring water and honey to a boil. Pour over huckleberries. Let cool, puree and strain. Reduce to desired consistency.

Coulis – Chocolate

Chop milk chocolate into small pieces. Bring cream and honey to a boil, pour over the chocolate. Stir until smooth and blended.

Presentation / Plating Notes

Mask half of the plate with huckleberry coulis and half with chocolate coulis. Place a shortbread disk in the center of the plate. Fill the cavity in the pear with the ice cream and place on the shortbread disk. Garnish the pear with the julienne of orange zest and vanilla bean.



Blackberry Peach Crisp

Chef Susan Kovatch, The Lighthouse Restaurant, Valier

Montana Culinary Excellence Award 2004 - Silver Class: Dessert

Yield: 6 servings

Fruit

1 cup	Sugar
2 Tbsp	Instant tapioca, ground (Grind in coffee grinder)
1 pinch	Salt
4 cup	Fresh or frozen blackberries
1-1/2 lb.	Pitted and cubed peaches

Topping

1 cup	All-purpose flour
1/2 cup	Sugar
1/2 tsp	Baking powder
1 pinch	Salt
4 Tbsp	Unsalted butter, cubed
4 Tbsp	Almond paste
1	Egg
1/4 tsp	Almond extract
1/4 cup	Cream of the West Roasted Wheat Cereal, cooked
1/3 cup	Sliced almonds

Garnishes:

Dollop of whipped cream

Method:

Preheat oven to 400 degrees. Butter six 6 oz. ramekins.

Fruit

Combine sugar, tapioca and salt in a large mixing bowl. Prepare peaches by lobing off sides around pits and cutting flesh into chunks (do not peel fruit). Add fruit to sugar mixture, drizzle with lemon juice and toss together. Divide into Ramekins, place them on a baking sheet to catch drips, and bake 15 minutes, until fruit begins to release juices.

Topping

Blend flour, sugar, baking powder and salt for topping in a mixing bowl. Cut in butter and almond paste until it looks like a coarse meal. Combine egg, extract and cereal in a small bowl. Add to butter mixture and stir just to blend. Divide topping evenly among each Ramekin. Sprinkle almonds on top of crisps and bake an additional 20-30 minutes, or until topping is golden and fruit juices are bubbly and thickened. Cool.